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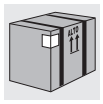
***INSTRUCTIONS FOR THE USER:*** *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

***INSTRUCTIONS FOR THE INSTALLER:*** *these instructions are intended for the* ***qualified technician*** *who must perform the installation, put it into operation and test the appliance.*

## 1. PRECAUTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. THEREFORE IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

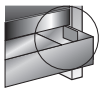
DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE DISCARDED PACKAGING UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE RATING PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
**THE PLATE MUST NOT BE REMOVED.**

REMOVE ALL REMOVABLE LABELS AND PROTECTIVE FILMS FROM THE INSIDE AND OUTSIDE OF THE APPLIANCE.

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.
USE ORDINARY NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY.
RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.

***THE MANUFACTURER DECLINES ALL RESPONSIBILITY*** *FOR DAMAGE TO PERSONS OR THINGS CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.*

## 2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Never leave all or part of the packaging lying around. They can constitute a suffocation hazard for children, especially the plastic bags.

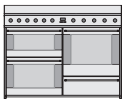
Your old appliance also needs to be disposed of correctly.

**Important:** deliver the appliance to your local organisation authorised to collect scrapped appliances.

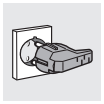
Correct disposal means intelligent recycling of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance.

Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the interconnecting cable to the power supply network, removing it along with the plug.

## *3. SAFETY PRECAUTIONS*

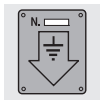


ELECTRICAL CONNECTION: REFER TO THE INSTALLATION INSTRUCTIONS WITH REGARD TO GAS, ELECTRICITY SUPPLY AND VENTILATION REQUIREMENTS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL GAS-FIRED HOUSEHOLD APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
INSTALLATION TECHNICIANS ARE COMMITTED TO WORKING TO THE HIGHEST STANDARDS.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.
**NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.**

**THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.**




IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
**NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

**NEVER PLACE** PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB GRIDS.

**NEVER USE** PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

**DURING USE THE APPLIANCE BECOMES VERY HOT.** TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE ◉ (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

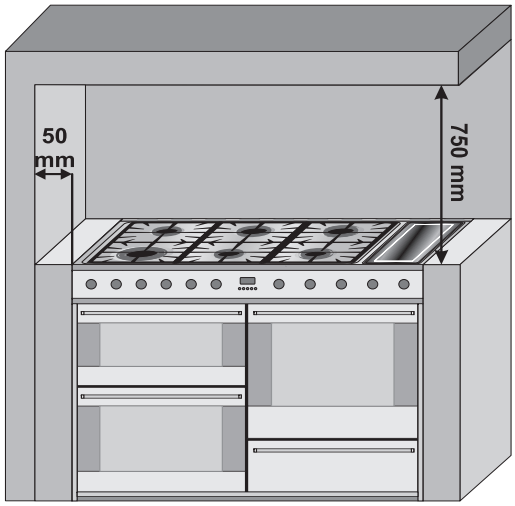
THE APPLIANCE IS BUILT TO PERFORM THE FOLLOWING FUNCTION: **COOKING AND HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

AS SOON AS YOU NOTICE A FRACTURE OR A CRACK ON THE SURFACE OF THE GLASS HOB, SWITCH THE APPLIANCE OFF AND CONTACT AN AUTHORISED TECHNICAL ASSISTANCE CENTRE.

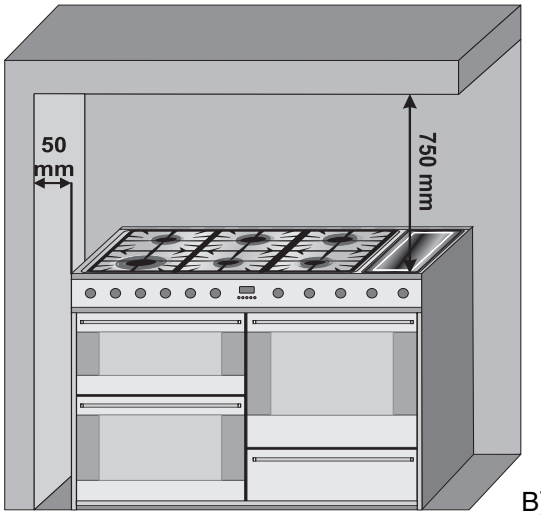
# 4. INSTALLING THE APPLIANCE

*The appliance must be installed by a qualified engineer in compliance with the relevant regulations. Depending on the type of installation, it belong to class 1 (Fig. A) or class 2 - sub-class 1 (Fig.B-C). It may be installed against walls one of which must be higher than the worktop surface and at least 50 mm from the side of the appliance, as shown in the installation class drawings A and B. Any wall cupboards or extractor hoods installed above the appliance's worktop must be at least at a distance of 750 mm above the worktop.*

A)



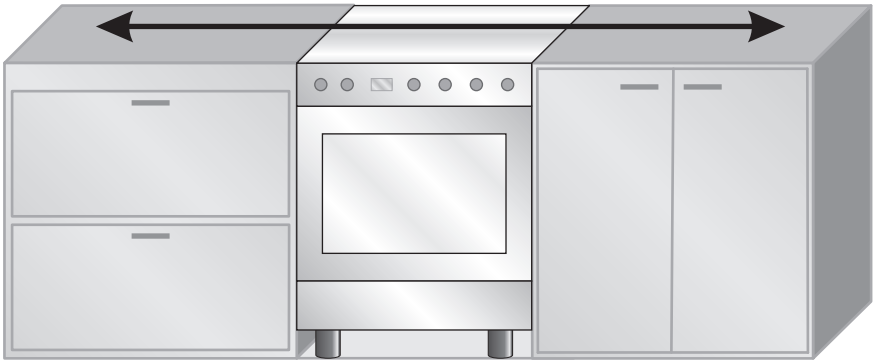

Built-in appliance




B)

Free-standing appliance

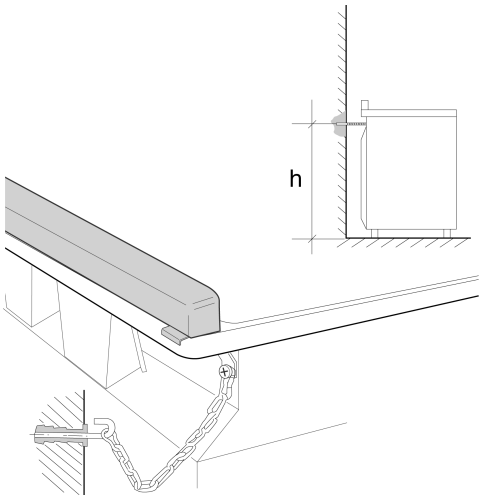
C)



## 4.1 Wall fixing

In order to avoid the cooker tipping over it must be attached to the wall by means of a chain, as described below:

- Stretch out horizontally the chain attached to the cooker
- so that the other end touches the wall.
- Draw a mark on the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.



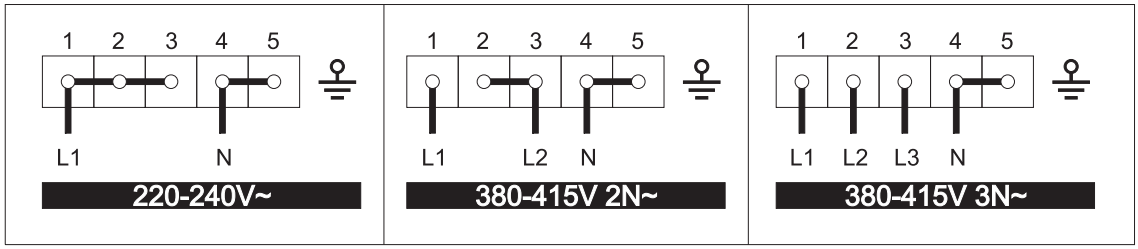
## 4.2 Electrical connection

Make sure the voltage and the cross-section of the power cord match the specifications indicated on the rating plate positioned in the storage compartment. **Do not remove this plate for any reason.**

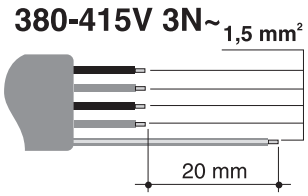
If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.

Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, it is compulsory that the appliance be earthed. Before connection make sure that the power supply line is suitably earthed. Avoid the use of reducers, adapters or shunts which may cause overheating.

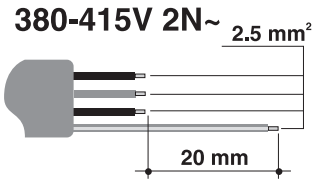
The appliance comes with a terminal board on the back for electrical hook-up (see following diagram). To open the terminal board cover, remove the fixing screw and raise the cover.



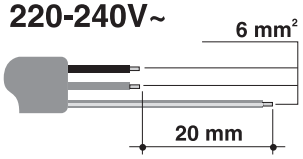

*For operation on **380-415V 3N~**: use an H05V2V2-F type five-core cable (5 x 1.5 mm$^2$).*




*For operation on **380-415V 2N~**: use an H05V2V2-F type four-core cable (4 x 2.5 mm$^2$).*




*For operation on **220-240V~**: use an H05V2V2-F type three-core cable (3 x 6 mm$^2$).*




*The end to be connected to the appliance must be an earth wire (yellow-green) at least 20 mm longer.*

***THE MANUFACTURER DECLINES ALL RESPONSIBILITY** FOR DAMAGE TO PERSONS OR THINGS CAUSED BY NON-OBSERVANCE OF THE ABOVE PRESCRIPTIONS.*

## 4.3 Room ventilation

The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed.
The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

## 4.4 Combustion gas discharge

Combustion gases must be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance.

## 4.5 Connection to gas

Installation of the UNI-CIG 7140 compliant rubber hose must be carried out so that the hose length is not greater than 1.5 metres. Make sure that the hose does not come into contact with moving parts or is squashed. The inside diameter of the hose must be 8 mm for LIQUID GAS and 13 mm for NATURAL GAS and TOWN GAS.
Verify that all the following conditions are met:

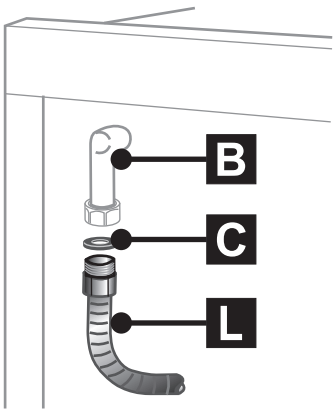
- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with the hot walls (max. 50 °C);
- the hose is not under traction or tension and has no tight curves or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, **do not try and repair it**: replace it with a new hose;
- verify that the hose is not beyond its life cycle (serigraphed on the hose itself).

*CONNECTION USING RUBBER HOSES COMPLYING WITH THE CURRENT REGULATIONS IS ONLY PERMITTED IF THE HOSE CAN BE INSPECTED ALONG ITS ENTIRE LENGTH.*

### 4.5.1 Connecting to natural and LPG gas

(please see connection diagram)

Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.
**If connecting to LPG the bayonet hose must have red bands on it.**



# 5. ADAPTATION TO DIFFERENT TYPES OF GAS

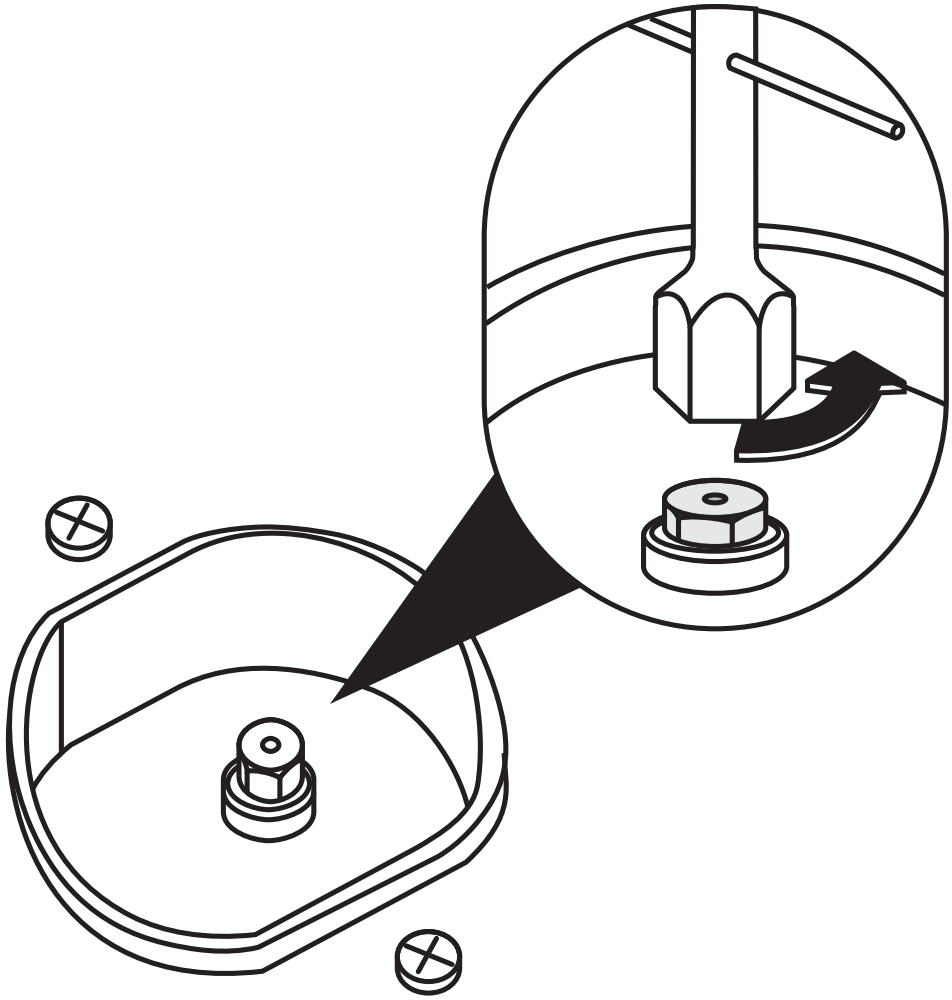
*Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.*

The appliance is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

## 5.1 Replacement of the cooking hob nozzles

This operation does not require the primary air to be adjusted.

1 Extract the pan stands and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket wrench;
3 Replace the nozzles according to the type of gas to be used and the description in paragraph “5.2 Burner and nozzle characteristics table”;
4 Replace the burners in the correct position.

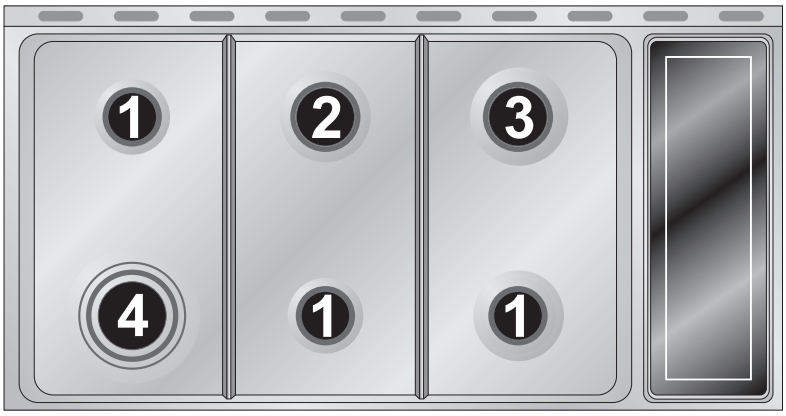


### 5.2 Burner and nozzle characteristics table

| Burner | Rated heating capacity (kW) | LIQUID GAS – G30/G31 28/37 mbar | | | | |
|---|---|---|---|---|---|---|
| | | Nozzle diameter 1/100 mm | By-pass 1/100 mm | Reduced capacity (W) | Capacity g/h G30 | Capacity g/h G31 |
| Auxiliary | 1.0 | 50 | 30 | 400 | 73 | 71 |
| Semi rapid | 1.8 | 65 | 33 | 500 | 127 | 125 |
| Rapid | 3.0 | 85 | 45 | 800 | 218 | 214 |
| Ultra-rapid | 4.0 | 100 | 65 | 1600 | 291 | 286 |

| Burner | Rated heating capacity (kW) | NATURAL GAS – G20/G25 20/25 mbar | |
|---|---|---|---|
| | | Nozzle diameter 1/100 mm | Reduced capacity (W) |
| Auxiliary | 1.0 | 72 (X) | 400 |
| Semi rapid | 1.8 | 97 (Z) | 500 |
| Rapid | 3.0 | 115 (Y) | 800 |
| Ultra-rapid | 4.0 | 135 (K) | 1600 |

### 5.3 Arrangement of the burners on the cooking hob




| BURNERS | min. and max. Ø (in cm) |
|---|---|
| 1. Auxiliary | 12 - 14 |
| 2. Semi rapid | 16 - 24 |
| 3. Rapid | 18 - 26 |
| 4. Ultra-rapid | 18 - 28 |

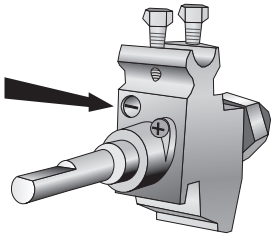
# 6. FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.

*Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is inside the packing containing the nozzles.*

## 6.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position ▵. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
Refit the knob and verify that the burner flame is stable (turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



*For models with valves, keep the knob at minimum level for a few seconds to keep the flame lit and to activate the safety device.*

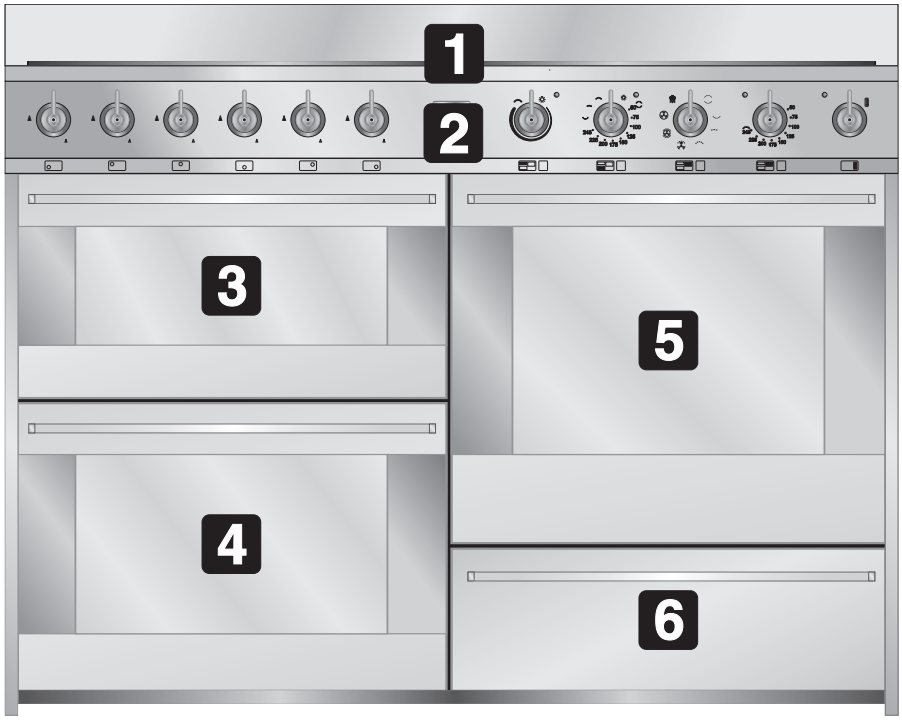
## 6.2 Regulation of the hob burner minimum level for LPG

In order to adjust the minimum with liquid gas, the screw at the side of the tap rod must be tightened clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “5.2 Burner and nozzle characteristics table”. When the adjustment is completed, restore the sealing of the by-passes with paint or other material.

## 6.3 Positioning and levelling the appliance

After making the electrical and gas connections, level the appliance on the floor by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled.

## 7. GETTING TO KNOW YOUR COOKER




1 COOKING HOB

2 CONTROL PANEL

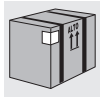
3 AUXILIARY OVEN

4 STATIC OVEN

5 MULTIFUNCTION OVEN

6 STORAGE COMPARTMENT

## 8. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate the various waste packaging materials by type and consign them to the nearest selective waste collection centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see “15. CLEANING AND MAINTENANCE”.

Before using the oven and the grill for the first time, pre-heat to the maximum temperature setting long enough to burn any manufacturing oily residues which could give the food a bad smell.
After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. For setting instructions, see point "14. ELECTRONIC PROGRAMMER".

## 9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the control and indicator lights are clearly in view on the front panel. The symbols used are described in the table below.

**COOKING HOB CONTROLS**

**1**

FRONT LEFT-HAND BURNER

FRONT CENTRAL BURNER

REAR LEFT-HAND BURNER

REAR RIGHT-HAND BURNER

REAR CENTRAL BURNER

FRONT RIGHT-HAND BURNER

**ELECTRONIC PROGRAMMER**

**2**

Description of the controls:

TIMER BUTTON

END OF COOKING BUTTON

COOKING DURATION BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

*Before using the functions available with the electronic programmer see chapter "14. ELECTRONIC PROGRAMMER".*

**OVEN CONTROLS**

**3**

AUXILIARY OVEN VARIABLE GRILL THERMOSTAT CONTROL

MULTIFUNCTION OVEN FUNCTION CONTROL

STATIC OVEN THERMOSTAT CONTROL

MULTIFUNCTION OVEN THERMOSTAT CONTROL

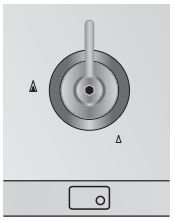
**COOKING HOB ELECTRIC PLATE**

**4**

ELECTRIC PLATE CONTROL

*Before using the oven/main oven, check that the display is showing the symbol ; see point "14. ELECTRONIC PROGRAMMER".*

## HOB BURNERS CONTROL KNOB



To light the flame, press the knob and turn it counterclockwise to the minimum flame symbol ▵.

To adjust the flame, turn the knob to the zone between the maximum (◬) and the minimum (▵) settings.

To turn off the burner, turn the knob to the ◉ position.

## AUXILIARY OVEN VARIABLE GRILL THERMOSTAT KNOB

By turning the variable grill knob clockwise you can switch on the oven inside light or start grill operation. The grill element heats up the oven with a temperature **indicatively** ranging from a minimum of **50°C** and a maximum of **245°C**. The indicator light comes on to indicate that the oven is heating up. The indicator light goes out when the set temperature is reached. The variable grill is switched off by turning the knob counter-clockwise on ◖.

## STATIC OVEN THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **245°C**.

The indicator light comes on to indicate that the oven is heating up. The indicator light goes out when the set temperature is reached. The static oven is switched off by turning the knob counter-clockwise on O.

OVEN LIGHT FUNCTION

UPPER AND LOWER HEATING ELEMENTS

LOWER HEATING ELEMENT

GRILL ELEMENT

WIDE GRILL ELEMENT

## MULTIFUNCTION OVEN FUNCTION KNOB

The electric oven's various functions are suitable for different cooking modes. After selecting the desired function, set the cooking temperature using the multifunction oven thermostat knob.

UPPER AND LOWER HEATING ELEMENTS

LOWER HEATING ELEMENT

GRILL ELEMENT

WIDE GRILL ELEMENT

GRILL ELEMENT + VENTILATION

UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT

FAN-ASSISTED HEATING ELEMENT

DEFROSTING

## MULTIFUNCTION OVEN THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the desired setting, between **50**° and **245°C**.
The indicator light comes on to indicate that the oven is heating up. The indicator light goes out when the set temperature is reached. The multifunction oven is switched off by turning the knob counter-clockwise on O.

## ELECTRIC COOKING PLATE KNOB

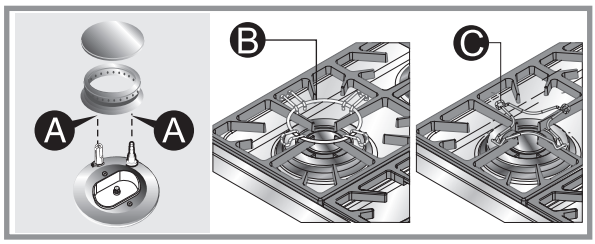
The hob electric plate is switched on by turning the knob clockwise on the symbol.
The food contained in small cookware or pans will be kept warm thanks to a resistance that heats up the glass surface to a temperature of approximately **140°C**.
The indicator light comes on to indicate that the plate is heating up. The indicator light goes out when the set temperature is reached.
The electric plate is switched off by turning the knob counter-clockwise on .
For further information about the electric plate, see “10.3 Elecrtic plate”.

# 10.USING THE COOKING HOB

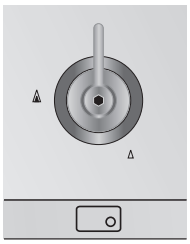
## 10.1 Lighting the hob burners

*Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the plugs and thermocouples.*

*The optional pan stand **B** is for use with woks. To prevent damage to the hob, the cooker comes complete with a raised rack **C** for use underneath pans more than 26 cm in diameter. The supplied reduction C is for use with very small pans.*




The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it counterclockwise to the minimum flame symbol ▵, until the burner lights. Keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.
Repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.



*On models with thermocouple, if the burners should go out accidentally a safety device will be tripped, cutting off the gas supply even if the gas tap is open.*

Warning:
At the end of cooking using pans with aluminium bases you may find white residues on the **cast iron pan stands**. These residues are usually caused by the pan base rubbing against the pan stand and are difficult to remove with normal cleaning. Using abrasive or excessively aggressive products to clean the pan stand could damage its enamel surface.

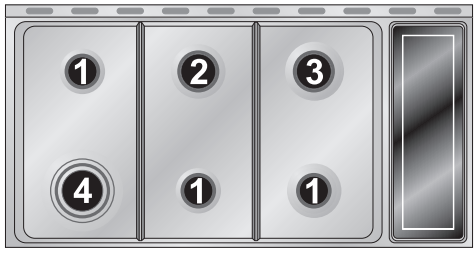
## 10.2 Practical hints for using the hob burners

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan (see point “10.4 Pan diameters”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

## 10.3 Elecrtic plate

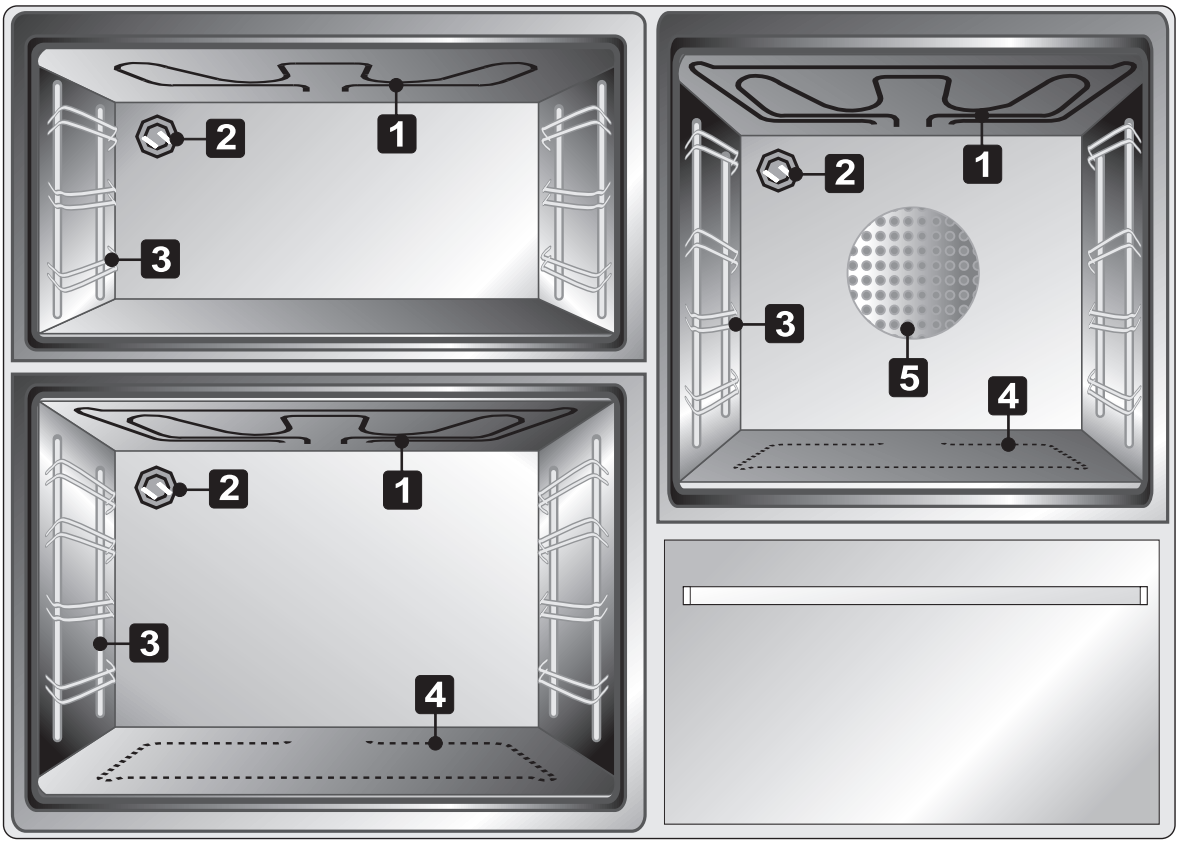
*In order to keep food hot using the electric plate, you will need to remove the rack and place the small trays or saucepans containing the food directly onto the glass surface of the electric plate. The rack only functions as a support for saucepans or trays when the electric plate is not in use.*

## 10.4 Pan diameters




| BURNERS | min. and max. Ø (in cm) |
|---|---|
| 1. Auxiliary | 12 - 14 |
| 2. Semi-rapid | 16 - 24 |
| 3. Rapid | 18 - 26 |
| 4. Ultra-rapid | 18 - 28 |

## *11.OVEN CAVITY*




**1** GRILL -
TOP RESISTANCE UNIT

**2** OVEN LIGHT

**3** RACKS AND TRAYS RUNNERS

**4** BOTTOM -
BOTTOM RESISTANCE

**5** VENTILATION AND CIRCULAR RESISTANCE

The static and multifunction ovens are equipped with an upper protection called **removable roof liner**. The latter makes cleaning the oven easier. For further information on how to remove the removable roof liner see point “15.4 Cleaning the oven“.

# 12.USING THE OVEN

*Before using the oven, check that the display is showing the symbol.*

*The appliance becomes very hot during use. Oven gloves should always be worn.*

## 12.1 Warnings and general advice

Before using the oven and the grill for the first time, pre-heat to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad smell.
After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. For setting instructions, see point "14. ELECTRONIC PROGRAMMER".

*Oven accessories which may come into contact with foods are made from materials compliant with the relevant regulations.*

*During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.*

*To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened the oven's internal ventilation cuts out automatically; it starts up again when the door is closed.*

## 12.2 Cooling system

The cooling system enganges when the oven is being turned on. The fan causes a steady outflow of air that exits from the rear skirtboard and which may continue for a brief period of time even after the oven has been turned off.

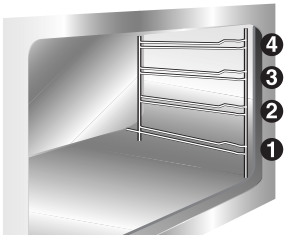
## 12.3 Using the electric grill (auxiliary oven)

For short cooking procedures, such as final browning of cooked meat, select the static grill function of the auxiliary oven and turn the thermostat knob to the desired temperature setting. The grill element heats up the oven with a temperature **indicatively** ranging from a minimum of **50°C** and a maximum of **245°C**.

The cooking time of the auxiliary oven electric grill must not exceed 30 minutes.

## 12.4 Using the grill (static and multifunction oven)

*When the oven has come on (the red indicator light comes on to confirm this), leave it to heat up for 5 minutes before placing foods inside.*
*Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.*
*The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:*



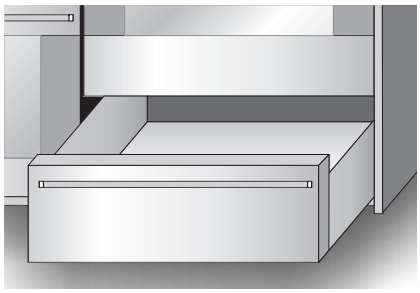

| FOODS | RUNNER HEIGHT |
|---|---|
| Flat, thin pieces of meat | 3 |
| Rolled roasts | 2 - 3 |
| Poultry | 2 - 3 |

## 12.5 Attention

- *Grilling processes in the static and multifunction ovens should never last more than 60 minutes.*
- *In models with electric oven, the oven door must be closed during grill and grill + rotisserie cooking operations.*
- *Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.*
- *During rotisserie cooking operations, one of the trays supplied with the cooker should be placed on the bottom of the oven, on the first runner from the bottom, to collect any grease and fat produced.*
- *During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.*
- *When using the oven, remove all unused trays and racks from its interior.*

## 12.6 Storage compartment

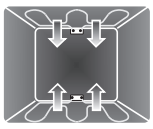
The storage compartment is in the bottom right-hand part of the cooker, underneath the multifunction oven. To open it, pull the handle.
Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.



*Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.*

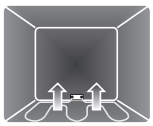
## 12.7 Description of the selectable functions

**STATIC**:



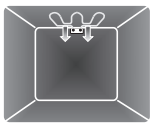
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread, and tarts and in any case particularly suitable for fatty meats such as goose and duck.

**BOTTOM:**



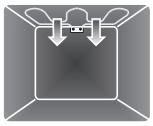
The heat coming just from the bottom allows to complete the cooking of foods that require a higher basic cooking temperature, without affecting their browning. Ideal for cooking sweet cakes or quiches, pies and pizzas.

**GRILL:**



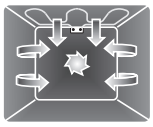
Using only the heat released from the central element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.

**WIDE GRILL:**



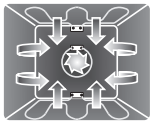
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (when present) gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows to grill large quantities of food, particularly meat, evenly.

**FAN-ASSISTED GRILL:**



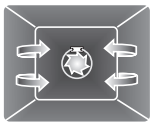
The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even on very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

**TURBO:**



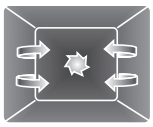
The combination of fan-assisted cooking and traditional cooking allows to cook
different foods on several shelves extremely quickly and efficiently, without tastes and smells mingling.
Perfect for large volumes that call for intense cooking.

**CIRCULAR:**



The combination of the fan and the circular resistance (incorporated in the rear of the oven) allows to cook different foods on several shelves, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously without mixing smells and flavours.

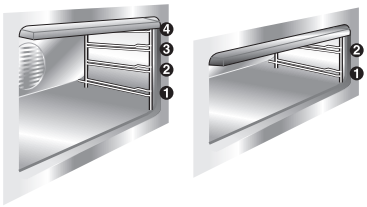
**THAWING**:



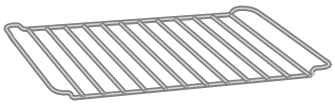
Rapid thawing is helped by switching on the fan.

## *13.AVAILABLE ACCESSORIES*

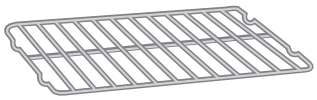
The **large ovens** has **4 supports** for positioning plates and racks at various heights and an upper protection. The **small oven** has **2 supports**.



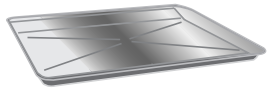

**Oven rack:** for cooking food in flat pans, small cakes or roasts or foods requiring light grilling.



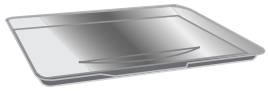
**Pan rack:** for placing on top of a pan for cooking foods which may drip.



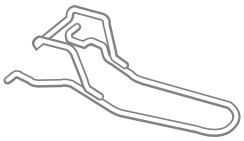
**Oven pan:** useful for collecting fat from foods placed on the rack above.



**Baking pan:** useful for cooking cakes, pizza and baked desserts.



**Chromium-plated gripper:** useful for removing hot racks and pans.

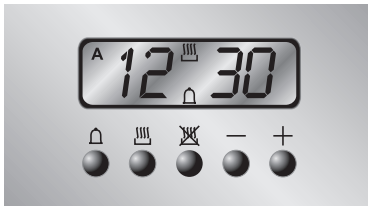


*Some models are not provided with all accessories.*

***Accessories available on request***
*Original optional accessories can be ordered through our Authorised Service Centres.*

## 14.ELECTRONIC PROGRAMMER

*On appliances with double oven, the electronic programmer only controls the main oven.*



**LIST OF FUNCTIONS**

TIMER BUTTON

END OF COOKING BUTTON

COOKING DURATION BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

### 14.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. Press the and buttons together, and at the same time press the — or + buttons: this will increase or decrease the setting by one minute for each pressure.

*Before each programmer setting, activate the desired function and temperature.*

### 14.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time.

Press the button and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification buttons — or + to set the cooking duration. When the button is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

### 14.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the button and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification buttons — or + to set the cooking duration.

Press the button and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification buttons — or + to adjust the end of cooking time.

When the button is released, the programmed count will start and the display will show the current time together with the symbols **A** and .

*After making the setting, press the button to view the remaining cooking time; press the button to view the cooking end time . The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for its value).*

### 14.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

After the buzzer is stopped, the display will return to showing the current time together with the symbol, indicating that the oven is again ready for use in manual mode.

### 14.5 Timer

The programmer can also be used as an ordinary timer. Press the button and the display will show the figures 0:00; keep it pressed and simultaneously press the value modification buttons — or +. When the button is released the programmed count will start and the display will show the current time and the symbol.

*After making the setting, to display the time remaining press the button .*
*In timer mode, the system will not cut out operation of the oven at the end of the set time.*

### 14.6 Adjusting the buzzer volume

The buzzer has 3 different volume settings.

To change the setting, press the — button at the end of the timer function with the buzzer in operation.

### 14.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped manually by pressing the and buttons together. To switch off the appliance, return the knobs to the 0 setting.

### 14.8 Deleting the data set

With the program set, keep the button of the function for deletion pressed, while at the same time setting the value by pressing the value modification buttons —or + to reach the value 0:00. The programmer will interpret deletion of the duration as the end of cooking.

### 14.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the button of the function for modification pressed and at the same time pressing the value modification buttons — or +.

# 15.CLEANING AND MAINTENANCE

***Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.***

***Never use a jet of steam for cleaning the appliance.***

## 15.1 Cleaning stainless steel

*To keep stainless steel in good condition, it must be cleaned regularly when you are done using the cooker, after it has cooled.*

## 15.2 Ordinary daily cleaning

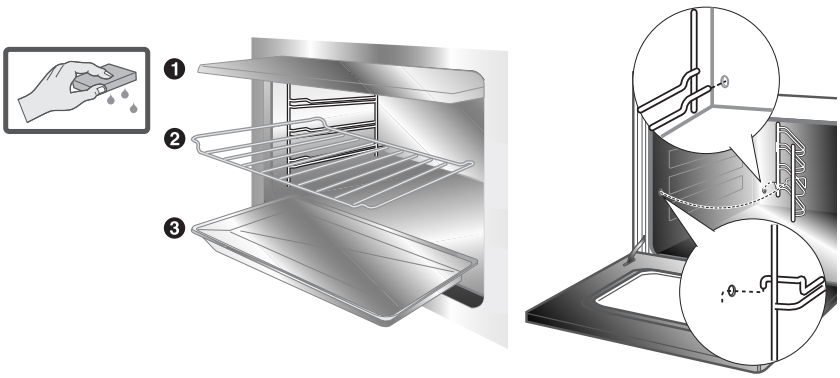
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

## 15.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

## 15.4 Cleaning the oven

*For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts by pulling them out of their housings.*




- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

## 15.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

*When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.*

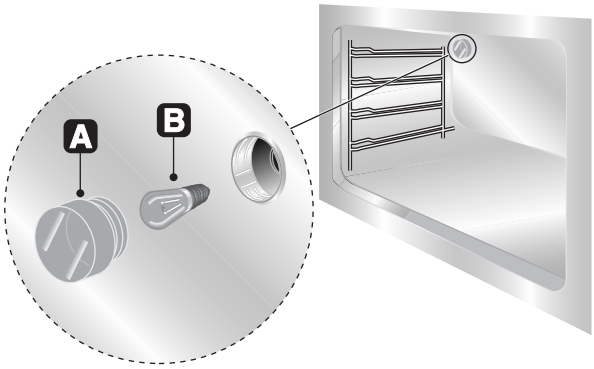
## 16.EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

*Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.*

### 16.1 Changing the light bulb

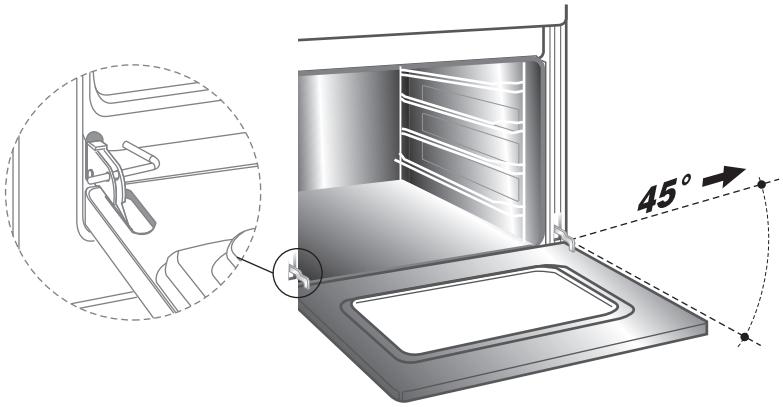
Remove the protective cover **A** by unscrewing it clockwise; replace the bulb **B** with another of the same type (25 W). Re-fit the bulb protector **A**.




***Use only oven bulbs (T 300°C).***

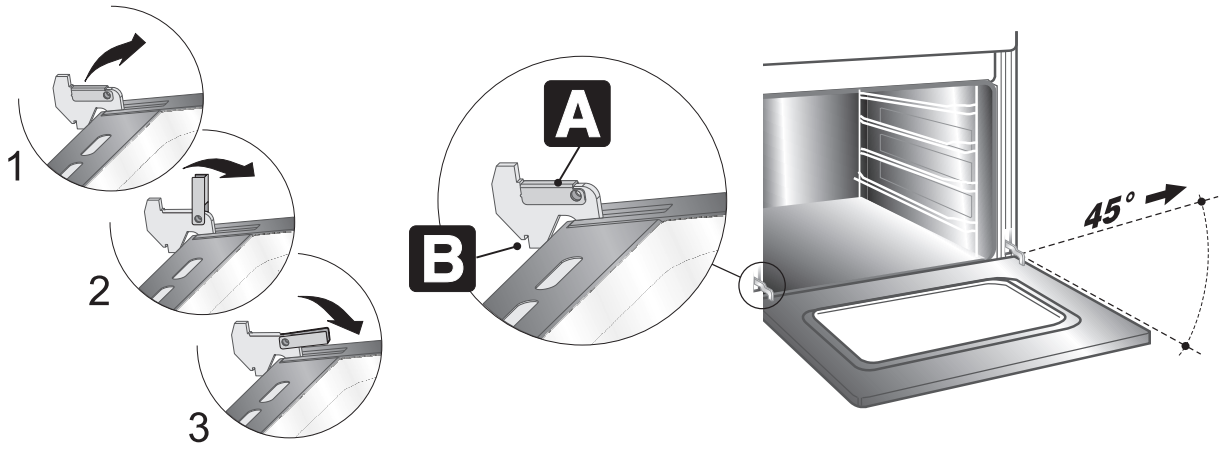
### 16.2 Removing the door (auxiliary and static oven)

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



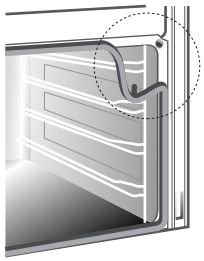
### *16.3 Removing the door (multifunction oven)*

Open the door completely and, with the aid of a fine-cut screwdriver, turn hinges **A** completely (as shows in figures 1, 2, 3). Hold the door on both sides with both hands close to the hinges, stop when the door is at an angle of about **45**° and remove it. To replace the door, insert slots **B** in the oven housings and put hinges **A** back into their position (as illustrated in the figure) with a push and the help of a screwdriver or any suitable tool until a click is heard.




### *16.4 Removing the door seal*

To permit thorough cleaning of the oven, the seal may be removed.
Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



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